

# Unity In The Community

SAN NICOLAS COMMUNITY PAPER.





## Carnival Village Construction update



Aruba Entertainment and Carnival Village a little while back started with their second faze of their expansion that will consist of 6 vending shops plus 8 public bathrooms that the autobus drivers can also use while waiting for their customers. Those who are interested in owning one of these 6 vending shops would need to send in a request by DIP. The government idea behind this is to bring more tourist movements, and locals in the area. If everything goes as plans faze 2 should be finished by September 2019. The idea is to start faze 3 thats the permanent stage were shows like calypso contest can be held, but they will have to see if these funds become accessible before Carnival 66.



## Open Day Marine Base



May 1<sup>st</sup> had it's annual open day at the marine base in Savaneta. Once again a big turn out, over 15.000 visitors. There was so much different demonstrations and trainings that got the peoples attention, not only by the marines, but also polis and firefighters. Kids and adults got a chance to ride on the boats, and all it's vendors that together made this event a special one. We also noticed the Red Cross Aruba present not only with their stand but they had mobile teams ready to assist. Congratulations once again to everyone involved.





# Square Garden Upholstery

For all your upholstery needs

Sonny & Celeste

Kustbatterij 20 San Nicolas, Aruba

Tel: 297-5935827 / 5935200

e-mail: sggn.upholstery@gmail.com



Unity In The Community Foundation

New Art Gallery

ART



Saturday April 27 was the Grand Opening of the art Gallery called Baz- RRR, where several beautiful art work are exposed. On this day for owner, Joase - Ann van der Biest, her dream finally reached its official phase. The Gallery has beautiful and professional finished artwork that portrays a various content. Congrats Joase - Ann with your unique Art Gallery.



DON PASTECHI FACTORY

Let's have a feast!

- CHEESE
- HAM&CHEESE
- BEEF
- BEEF&CHEESE
- CHICKEN
- CHICKEN&CHEESE
- BACON &CHEESE
- CHOPSOY
- TUNA
- BACALAUW
- PIZZA
- BBQ CHICKEN
- CURRY CHICKEN
- SCRAMBLED EGGS

662-3536

Pharmacy on duty

May 3rd - May 10th

Up town: Botica San Lucas

Down town: Botica Eagle

Helpful Tips

### HOW TO REMOVE STAINS

If you have one of these Stains	Remove with this
Grass	Vinegar
Grease	Soda
Red Wine	White Wine
Blood	Hydrogen Peroxide
Coffee	Baking Soda
Ink	Milk

GRATIS

# Hoben Activo Hoben Feliz

Tennis

Baseball Softball

Judo

Futbol

ORARIO:  
3:00PM - 5:00PM

LUGAR:  
SPORTCENTRUM SAN NICOLAS

EDAD:  
8-13 AÑA

IBISA  
Instituto Biba Saludabel y Activo

Pa mas info pasa Sportcentrum San Nicolas

TENNIS:  
MEI 6, 8, 13, 15

BASEBALL/SOFTBALL:  
MEI 20, 22, 27, 29

JUDO:  
JUNI 3, 5, 10, 12

FUTBOL:  
JUNI 17, 19, 24, 26

YAMA:  
584-8903

FACEBOOK:  
IBISA ARUBA







# Garlic Rosemary Roasted Chicken

Island Foods:



There’s something so comforting when you enter a home/kitchen and there’s a chicken roasting in the oven. A scent that immediately captivates yours taste-buds and then the eager anticipation of dinner kicks in. This here Garlic Rosemary Roasted Chicken will truly impress your family and friends, but be warned as the neighbors may just show up at your door if there’s a widow open or you have the fan/vent on in the kitchen, as you prepare this one.

**You’ll Need...**  
1 chicken(about 3-4 lbs)  
1 tablespoon rosemary(plus more for stuffing)  
4 cloves garlic(crushed)  
3/4 teaspoon salt  
1/4 teaspoon black pepper  
1 lemon(zest and juice)  
2 tablespoon olive oil  
2 pimento peppers  
Important:If doing this recipe gluten free, please go through the entire list of ingredients to make sure they meet with your specific gluten free dietary needs.  
Finely chop the rosemary(*no stems*)and one of the pimento peppers. then add it to a bowl with the olive oil, salt, black pepper, garlic, lemon zest and lemon juice. Mix well.Nowcover the entire(*clean/trimmed*)chicken, with this marinade. I dabbed it on with a small brush.You may place one of the used lemon pieces in the bird’s cavity, along with any remaining marinade and rosemary you may have left back. Feel free to top the chicken with more salt and black pepper as well as in the cavity. I didn’t. However I did slice the remaining pimento pepper in half and stuffed it in the chicken.  
Place the chicken(I used a cast iron pan)into a preheated 400 F oven on the middle rack. No I did not tent or cover the chicken with foil. But you may do so for the first 30 minutes if you so wish.  
Using a spoon, I tipped the roasting pan to a side and basted the chicken with the oils on the bottom every 15 minutes or so. This will keep the chicken nice and moist and help with developing a lovely golden color. After about 1 hour, this chicken was fully cooked/roasted. Keep in mind that if you use a bigger chicken it will take longer. I forgot to mention(watch the video below)I did tie the legs of the chicken with kitchen string and I tucked the wings below the bird to help keep it stable and to assist in even browning.  
Allow the chicken to rest for about 10 minutes before you slice.



Garlic Rosemary Roasted Chicken



